

Bulk seasoned rice vinegar for wholesale & commercial supply

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Specifications

ACIDITY, AS ACETIC ACID

≥4.0 g/100 ml as acetic (limit)

ALLERGENS

Statement on request

ENERGY PER 100 ML

107 kcal

SUGARS PER 100 ML

19.8 g

MICROBIOLOGICAL

Total bacterial count ≤10000 CFU/ml (limit); coliform bacteria <30 MPN/100 ml (limit); pathogenic bacteria not detected (limit)

CONTAMINANTS

Total arsenic ≤0.5 mg/L (limit); lead ≤1.0 mg/L (limit); aflatoxin B1 ≤0.5 µg/L (limit)

STORAGE AND HANDLING

Store in a dry and cool place.

PACK FORMAT

360 ml bottles, 12 per case

INGREDIENTS

Water (54.0%), high fructose corn syrup, rice, salt

APPEARANCE, COLOR AND CLARITY

Amber or light reddish-brown, bright and clarified, with a fermented vinegar ester aroma

CARBOHYDRATE PER 100 ML

22.9 g

SODIUM PER 100 ML

1900 mg

SHELF LIFE

24 months

ORIGIN

China

Pack formats

- 360 ml bottles, 12 per case

What you can change

- Acidity. At least 4.0 g per 100 ml as acetic.
- Sugar. 19.8 g per 100 ml on the published line, set to your rice.
- Sodium. 1,900 mg per 100 ml as published, set with the sugar.
- Sweetener. High fructose corn syrup on the published statement.
- Pack. 360 ml bottles as published, or glass, PET and plastic gallon.